2:Lowie E-4 (no date) 1946 SP8 Bororo SP8

232 **Feathers.**—The *Bororo* practiced tapirage; they plucked out part of the arara plumage, rubbed into the bare spots the sap of some species of tree, and thus produced yellow feathers.

285 **Basketry and pottery.**—The women make baskets and plain pots.
323 The water vessels, which sometimes have a neck, are characterized by
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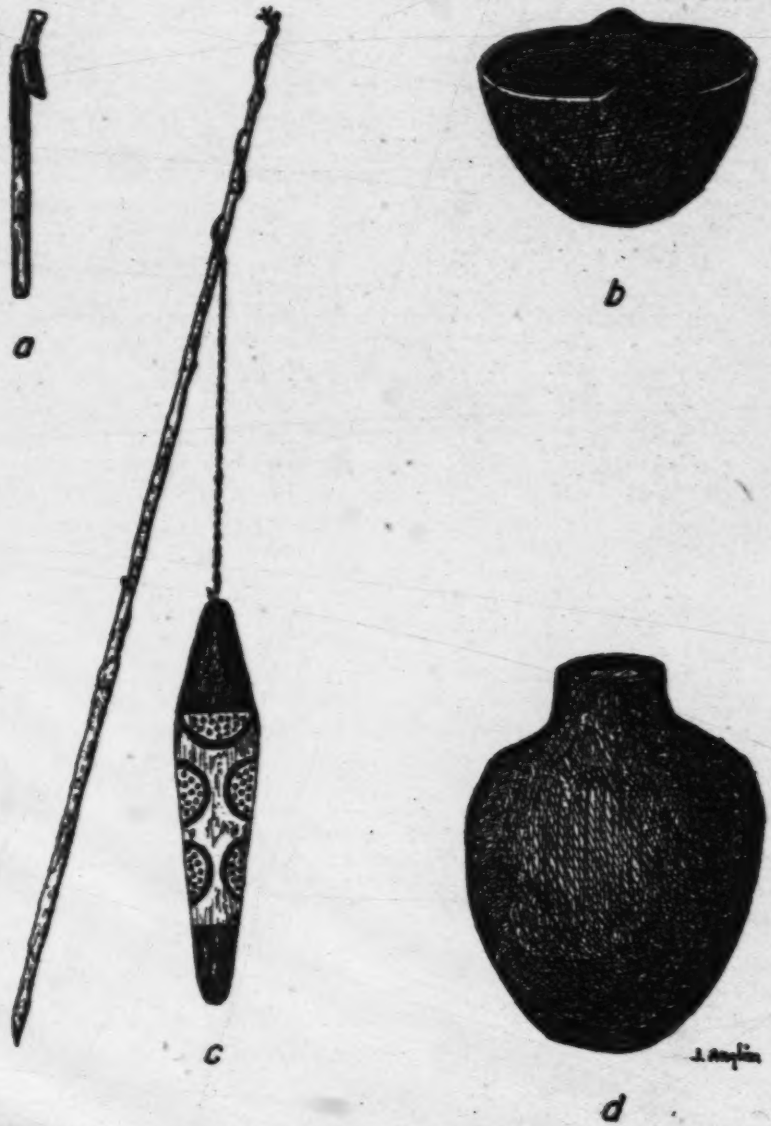

FIGURE 32.—Bororo manufactures. *a*, Gouge made of hafted rodent tooth; *b*, *d*, pottery vessels; *c*, bull-roarer. (Redrawn from Von den Steinen, 1894.)

2:Lowie E-4 (no date) 1946 SP8 Bororo SP8

a narrow opening and either a pointed or a spherical bottom. Cooking pots are hemispherical. The wide and shallow dishes now seen, as well as cups with handles, are all innovations due to White influence (figs. 51, *c–h*; 52, *b*, *d*).

285 323● 415 [177]

Weapons.—Bows and arrows, the principal weapons, vary considerably according to use and represent the acme of *Bororo* craftsmanship. The bow, averaging 6 feet 3 inches (1.9 m.) in length, may exceed 6 feet 6 inches (2 m.), is pointed at the ends, and decorated with feathers; the string is of palm fiber. Arrows, which were from 5 to 6 feet (1.5 to 1.8 m.) in length, have a cane or palm-wood shaft; the heads are of bamboo or bone, and sometimes bear barbs (fig. 53, *a–e*).

411 824 237

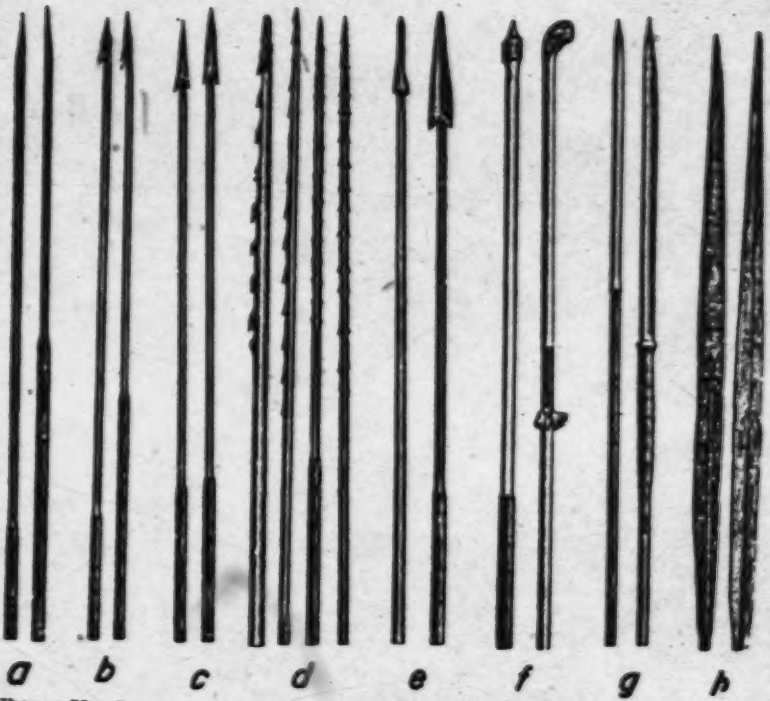

FIGURE 53.—*Bororo* arrow points. *a*, Sharpened rod foreshafts; *b*, rod foreshafts with bone barb attached; *c*, foreshafts with socketed bone point; *d*, foreshafts with lateral carved barbs; *e*, carved wooden points; *f*, foreshafts with knobbed tips for birds; *g*, war arrows with bamboo heads; *h*, large bamboo blades (⅛ natural size). (After Colbacchini, 1925.)

Common hunting arrows have a wooden foreshaft set in a cane shaft, the head (of tapir or monkey bone) being attached to the foreshaft. Arrows used for hunting jaguars have a shaft of seriba-palm wood which rests in a groove of the flat, 2-foot (0.6 m.) long bamboo point

3:Petrullo E-5 (1931)1932 SP8 Bororo SP8
Mato Grosso SP1
M
B
172
B
[301
171]
B
[764]
B
[323]

São Lorenço valley. The mussel shell beads and the cylindrical jasper kind are not to be found among the Bororo or those groups mentioned above.

The method of burial of the Bororo is radically different from what was revealed in this excavation, leaving no doubt that the cemetery must antedate the occupation of the territory by these people.

The piranha is associated in magico-religious concepts of the tribes of the Kuluseu-Kuluene region. Its jaws and teeth find practical application by all of the aborigines, being used as scrapers, or cutters. The cache of piranha jaws and teeth thus becomes meaningful.

The body was not buried always in the same position. The site revealed that it was placed sometimes on the side, and sometimes on the back, with the legs flexed at various degrees.

All of the burials were unquestionably primary, judging from the articulating position of the bones. No marks of any kind were found on the skeletal material.

The pottery is of poor quality, being of coarse clay and badly fired. The decoration that was found on several potsherds and on one small pot was impressed string pattern. The pottery ware is different from that made by the Bororo.

The lithic industry is too poorly represented to permit any conclusions. What was found is polished, and badly made. Its scarcity suggests that it was not a major industry in the culture represented. However, the stone, if not the artefacts, must have been imported from the highlands of the west or the north, since there is no stone in the region.

CEMETERY II

(Plate VIII, 1, 2)

About five miles to the west of Cemetery I, and the port of Descavallos, is located Cemetery II, part of an extensive archaeological site whose limits have not been determined. The land is slightly elevated from the rest of the pantanal, so that during the floods it forms an island, but at the height of the dry season it remains partly surrounded by a large lagoon which is connected with the Paraguay only by marshes. When the water is high it can be reached by canoe from the Paraguay. It constitutes an ideal location for a native village, in that it is situated in the pantanal where game is plentiful, it is close to the river, though hidden

[Bororo da Campanha]

361

space, a courtyard where the group meets whenever there is anything to discuss or celebrate.

Its inhabitants were miserably poor, not having even manioc farina to offer us, so that we had to await the arrival of our ox cart, which had been left behind, to bring mate, a steer, coffee, and other foods. Our arrival was attended with a slight attempt at some ceremony, but after shaking hands with almost all of the villagers, the reception was over. Listlessness and evident ignorance of how to receive us were the main characteristics, although it was insisted that we sit down, a custom which I found to be prevalent in every group that I visited subsequently.

While waiting for the cart we took the opportunity of looking about. The huts were made of a skeleton of poles covered with burity palm leaves, which in the front of the house were placed vertically, with the leaflets interlaced. They were of a rectangular ground plan, with a true wall, about fifteen feet high. No hammocks were seen, the people sleeping either on the ground or on raised platforms, wooden frames having straps of leather to take the place of a mattress. The huts contained no further furniture. Each family had its own hut.

It was learned that only one woman of the village knew how to make pottery, but that none had been made for many years. In fact, no industry whatsoever has survived, not even the making of feather ornaments.

The bow and arrow has given place to the gun, of which there were several in the village. Acculturation has indeed gone far, the language being almost forgotten even by the older people.

After the arrival of the cart and the distribution of the food was over, they gathered by a fire in front of the headman's hut in two circles, one for the men and one for the women. We were invited to sit with the men. When all was ready, the headman began to sing to the accompaniment of two gourd rattles, which he shook, one with an up-and-down motion and the other both horizontally and vertically with a different rhythm. In turn, his song was taken up by each man. Sometimes the women and the other men would join in a soft chorus. At times, led by the oldest woman in the tribe, the women would suddenly stand up and begin hopping, holding the legs together stiffly, the arms sideward but horizontally, and, with the hopping, leaning first to one side and then the other. This was enjoyed by them, especially by the older women. Several times chicha was passed around. Undoubtedly the song and dance

574 735 342 352 592 323 287 178 411 177 197 574 533 535 [273]

SP8 Bororo SP8 ●
Bacairi SP7
Yaruma SP25

is ever lost. Our Bakairi were imbued with the same spirit, for often the paddle would be dropped and replaced with bow and arrow though we may not have needed the extra food. This anxiety to gather as much food as is encountered was also manifested in the case of turtle eggs found in the sand banks. For those days that we travelled, each canoe at the end of the day would have gathered at least thirty or forty eggs. This food was shared generously with everyone. [Plate XIII, 2.]

Y Ba 226 105 171 [222]

Another method of fishing was with a spear. Especially in the dry season, the fish withdraw to the deep pools where it is impossible to reach them with an arrow. A spear is usually made of two sections: a wooden shaft with a large conical bone point and a reed extension to the shaft. Both sections measure about seven metres in length. [Plate XIII, 1.]

Y [411]

Damming of the lagoons is resorted to. A dip net with a handle about three metres long is in use, and drag nets are apparently used in season.

Y [227]

Fish is eaten almost raw; the only method of cooking seen was barbecuing, either by placing it on a platform over a fire or by placing it on a framework close to the fire. Salt is unknown and not liked, as evidenced when they were asked to try our food, when though hungry, none would accept it if it had been seasoned with salt.

Y 105 171 252 [263]

Another food in usage, highly prized and carefully stored away is the fruit piki, which grows wild. The fruit is boiled in the large earthen pots, placed in cylindrical bark containers, about one and half metres to two metres in length and a third of a metre in diameter, sealed tight at both ends, and placed under water in some cool pool. These bark containers are reinforced with wooden slats. On ceremonial occasions they are opened and a quantity sufficient for the immediate needs is taken out to be distributed to every member of the village equally. It is mixed with water and drunk, without fermentation. Both the Yawalapiti and Naravute had these bark containers.

Y 105 171 251 415

Pottery

Pottery is poorly developed in the region. Neither in quantity nor variety, nor in technical perfection does it compare with that of the Bororo. The forms are simple though characteristic.

Y Bo 105 171 323 ●

[text continues on p. 155]

8:Cook M-3 (1900-1901) 1909
SP8 Bororo SP8

from fruits and vegetables, besides chips and other débris from weapon and ornament making. Like infants, they simply drop, wherever they happen to be, such parts of the food they are eating as they do not want.

There is no household furniture, as we understand it, in these primitive residences. Mats, made by braiding together the long, slender leaves of palm-branches, are spread upon the ground to serve as beds, tables, chairs, and sofas. Calabash and gourd shells of various shapes and sizes, and large, oyster-like shells, found in the woods, are the pans, basins, bowls, bottles, cups, plates and spoons, furnished by Nature, ready for use. A few clay pots are the only vessels the Bororó have which are made by their own hands. The "stove" is a light fire made by placing the ends of small sticks together like spokes of a wheel. The "pantry" is a little platform of sticks five feet directly above the fire, supported by four stakes, upon which is placed the food that cannot be eaten at once in order that it may be preserved by the smoke. Palm-nuts are also heaped up here. Stuck around in the roof and hanging from it, are seen the primitive weapons of war and of the chase, such as bows and various kinds of spear-like arrows, fishing gear, several kinds of small, home-made baskets, feather and bone ornaments, charms, and ceremonial paraphernalia. The primitive housekeeper is seen squatting or kneeling, engaged in the preparation of some insipid broth in a clay pot over the little fire, or else splitting goose-egg cocoanuts and pulverizing the meats in a rude mortar with which to make a kind of bread. The head of the household kneels, or sits cross-legged, on a palm-leaf mat occupied in making bows and arrows or ornaments, or repairing fishing-tackle; or else lying full-length on his mat with a five-inch pole for a pillow, on which the neck rests, and nibbling a bit of jungle food; while the children are seen, either assisting the mother in her culinary operations, or amusing themselves in a quiet way just outside the hut. Not a patch of "dry goods" has ever entered this human

/490 cont./

272 beverage which corresponds to the starch-paste or the pikí juice
574 of the Kulisehu and is served to the guest. The maize mush to
262 which we were introduced in the ranchão is absent in the villages
241 because there is no maize. The women prepare the vegetable
462 food. They also make the pots, of which there was only a small
323 number. There were two kinds, an open bowl, ruóbo, in which one cooked, and a póli with a short neck and narrow bottom, almost in the shape of the mortar, which was also used as a vessel, for the storing of water. They were very crude, superficially fired, not
412 glazed inside. The mortar, crudely carved, only about 40 centimeters tall, but easily transportable, had roughly the shape of an

415

Fig. 142. Waterpot and pot-bowl. Bororó. (1/8 nat. size /as shown in the original illustration/.)

412 egg from which one pole was cut straight off and, when used, was stuck in the ground. Besides nuts, they also pounded meat and bones in it.

262 When the women came home to Thereza Christina, they gave the men "carne de coco," nut meat, and were given what was left of the "carne de gado," beef. Salt and bacon were scorned. Although wild pig was their favorite food, they refused the meat of the domestic pig because the animal was raised by its owner. When a suckling pig was served to the officers, they ran out of the room.
[515] They had no such scruples about sand fleas which they dug out for themselves (we watched an Indian woman as she performed the

/504 cont./

764 "The departed remains on his deathbed untouched for three days until decomposition is already far advanced and there is a disagreeable, nauseating odor; on the third day the corpse is wrapped in skins, mats, and green leaves, laid in the pit, and this again covered with earth, palm leaves, and mats.

"The burial place is in the center of the village and is kept very clean; it had the appearance of a European cemetery."

765 194 114 In this valuable account one point must be discussed in more detail. Waehneldt, with his short visit in the Mato Grosso, regards the Bororó as ancient inhabitants of the region and believes, since he saw burial in urns, that urns, too, which are found "in abundance in old habitations now forsaken, largely filled with bones," originated among the ancestors of the Bororó. His Bororó, however, are the ones who were settled here by the fazendeiro Leite after long struggles; there are many old urn-cemeteries of the same type in the vicinity of Villa Maria; they have nothing to do with the modern Bororó and

765 194 are yet to be investigated. Waehneldt himself says that he only "came across a few pots of clay which were made by them and

● [323] in addition several larger vessels for storing various objects, which were heirlooms from the ancestors because they are no longer made today." Either the Bororó had taken such urns as models and replaced their bone-baskets -- a /illustration appears here/ /505/ first step toward the urn -- with them, or, what I consider more likely in view of their acknowledged inferior performance in ceramics, which corresponds exactly to our Bororó, and the statement that old urns were used for other things, they buried their dead in the old urns which are to be found in such numbers and in part empty at the old dwelling sites

765 171 now abandoned. The original custom of the Bororó is the same as that of Humboldt's Aturen /Ature/, of whom the traveler found only remnants in the form of 600 well-preserved skeletons colored red with urucú and packed in baskets of palm-leaf ribs as in a square bag, and of whose language only an old parrot of the nearby mission was still able to prattle a few words. The Aturen also, in accordance with tradition, had first laid their corpses in the earth for a time, let the flesh decompose, and

[Text continues on p. 634]

224 Men hunted all the local game singly or in groups,
[23] but in former times did not use dogs.

Women make pots (*porikupú*) of various sizes,
462 all shaped like half of an egg shell. Both men
[323] and women make baskets of two types. One,
[285] shaped like the pots, called *kothodíkwa*, is an openwork burden basket about 24 inches high and 16 inches across at the top and is made from aguasu palm leaves. The other, which is in fact a bag, is made from the cortex of buriti palm fronds. This bag (*yethabóthe*) is used for storing
[286] feathers, twine, and ornaments. Men weave the sleeping mats from the same material used for
[283] making the burden baskets. Women spin cotton, using the spindle (*hálaka*) spun on the ground. Cotton materials are woven by women on an upright loom (*ipokápa*).

SOCIAL ORGANIZATION

622 In the past the chief (*hutorikána*) was not only
721 an economic and ceremonial leader but a war leader as well. Although the son of the chief had
[623] a right to succeed his father, the actual decision was made by all the men in council. The Umotina say that they used to fight with a tribe called Abusé that lived to the north of them and with white men. When the chief decided on a raid he blew his horn (*ipóna*) made from the shell of an
[714] armadillo. The men then made arrows and war clubs, and just before attacking they painted themselves black with genipapo and glued feathers on their temples. The Umotina used a shield made by stretching tapir skin on a square wooden
727 frame, and they poisoned their arrows. When attacking they killed the men but sometimes
[301] kept some of the younger women. They cut off the heads of their enemies and used the teeth to
[266] make necklaces. The heads of white men were boiled and eaten.

601 The kinship system of the Umotina is of the Hawaiian type. In the grandparents generation there are terms for grandfather (*iyokomishína*) and grandmother (*imakomishóto*) which are extended to the siblings of the grandparents. In the parental generation there are just two terms, father (*iyóko*) the term being extended to cover father's brothers and mother's brothers, and the term mother (*imáko*) which is extended to cover mother's sisters and father's sisters. In ego's generation there are terms for brother (*amána*) and

[p. 107 (B)]